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Ranges

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Lord Lytton once said: "Civilized man cannot live without cooks;" and it has been urged with some show of reason, that the relative degrees of perfection in cookery to which different nations have attained, might be looked upon as indicating their comparative attainments in all the refinements of civilized life. It is certainly true that wherever the higher degrees of civilization exist, there more attention will be paid to the gratification of the palate, and more wholesome as well as more dainty preparation of food will be demanded.

This is not strange. True civilization implies improvement of all the physical powers and sensibilities; and it is to be expected that with every advance that is made in material comforts, the sense of taste should become more discriminating, and its gratification a source of greater pleasure. No one can deny that the pleasures of the table are among the first to be keenly enjoyed, and among the last to forsake us. Nor can there be a question, putting out of consideration the delicacies of the epicure, of which comparatively few can afford to partake, that the wholesome and dainty preparation of food forms a very large part of the comfort of home, and is a chief factor of the physical well-being of its inmates.

This is daily becoming more generally perceived and better understood; and the attention which careful housekeepers are now giving to culinary refinements is evidenced by the rapid increase that has of late taken place in the number and popularity of "Cooking Schools"—of which the name is Legion. American women have never before given so much thought to these matters as they are now expending upon them.

Perfect cooking cannot be had from imperfect cooking apparatus; and because of the facts stated above, the time is rapidly passing by, if, indeed, it has not already gone, when one form of cooking apparatus could be regarded as "about as good as another," and when any range that a builder or owner might choose to put into a house would be accepted as satisfactory, without further question on the part of purchaser or tenant. "One range is just as good as another," used to be often said by those who had houses to sell; and it was sometimes believed by those who were about to buy; but now, tenants and buyers have come to know better; and when they hear that familiar saying, they at once suspect that the range that is so feebly commended must be inferior in quality. They have found out that some ranges are made of *better material* than others, and are therefore, more durable; that some ranges will *carry fire better* than others, and, therefore, require less attention; that some will bake and roast *more quickly and perfectly* than others; that some possess convenient appliances which make them more pleasant to use than others; and also that some are *far superior* to others in beauty of design and finish.

Ladies who buy or rent houses have furthermore discovered that nothing so greatly contributes to their comfort, and that of their household, as a good range in the kitchen. There may be "sanitary plumbing," tile bath tubs, stationary wash stands, open fire places, handsome over-mantels and ward-
robes; but of what profit are all these to the mistress of the household, if

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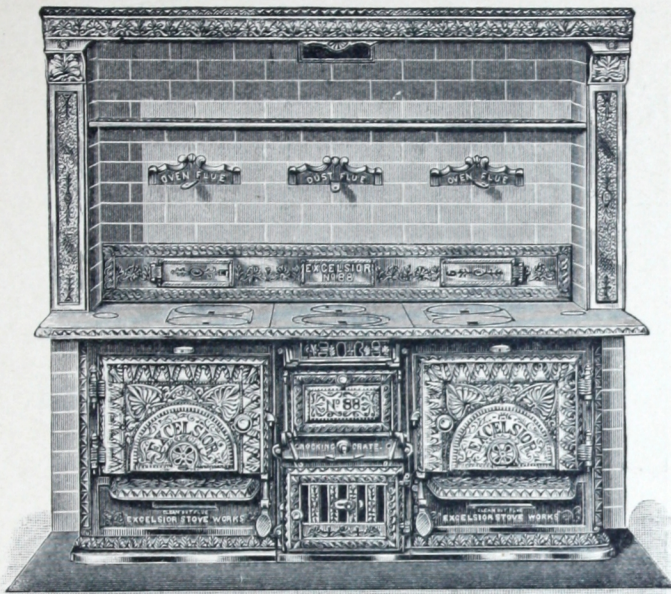
she is to be constantly annoyed by being compelled to use some make-shift of a range in the kitchen, put in by the builder simply because it costs a few dollars less than a really good one ; but which burns excessive quantities of coal, and spoils food, and wastes time by its slow and unsatisfactory performance.

As purchasers and tenants of houses have become better informed and more discriminating in such matters, and have shown a higher appreciation of the importance of the kitchen and its appliances to the comfort of the home, those who build houses have, for the most part, been quick to avail themselves of the advantages which they secure by putting into their houses so superior a cooking apparatus as the "EXCELSIOR RANGE." Those who have done this have found that houses that have the "EXCELSIOR RANGE" in the kitchen sell without further questioning upon this point. So generally is this conceded, that upwards of 75,000 EXCELSIOR RANGES have been put into use in Philadelphia alone ; and a comparison of the sales of these ranges, for the past few years, with the number of building permits issued during the same period, shows conclusively that more than one-half of the houses of the better class, that have of late years been erected in Philadelphia, have been provided with "EXCELSIOR RANGES."

This wonderful popularity has been attained simply because of the merits of the ranges themselves. No novel or unusual advertising schemes have been resorted to in order to enlarge their sale ; but simply because those who have used them, and who knew what the "EXCELSIOR RANGES" were, kept making them known to others, their present enviable reputation has been attained. Imitations have been offered to the public, and will no doubt be offered again ; but the public have learned that no one imitates what is inferior ; and the more closely these goods have been imitated, the more clearly have the people seen their merits. Imitations have been brushed aside, as they deserved to be ; and the "EXCELSIOR RANGES" have been called for, until it has become no uncommon thing for the manufacturers of "EXCELSIOR RANGES" to have to turn out from twenty-eight to thirty of these ranges daily, in order to keep pace with the demand for them.

Such popularity as this imposes an obligation upon the manufacturers—the obligation to maintain and, if possible, to advance their standard of quality. They must give the public what it has a right to expect—the result of their best thought and experience. This they have striven to do. They have steadily improved these goods, as opportunity arose, and the present styles, illustrated herewith, are far superior to any of the previous patterns of the "EXCELSIOR RANGE."

The first exclamation of those who see this range is, "What a beautiful range !" and although such an expression seems extravagant when applied to a cooking range, it is in this case really justified by the facts. The design of the exterior plates is the work of an accomplished Philadelphia artist ; and while it is highly ornate, it is yet so well-balanced, appropriate and harmonious, as to be in entire keeping with the surroundings in which it is to be placed and the uses to which it is to be applied.



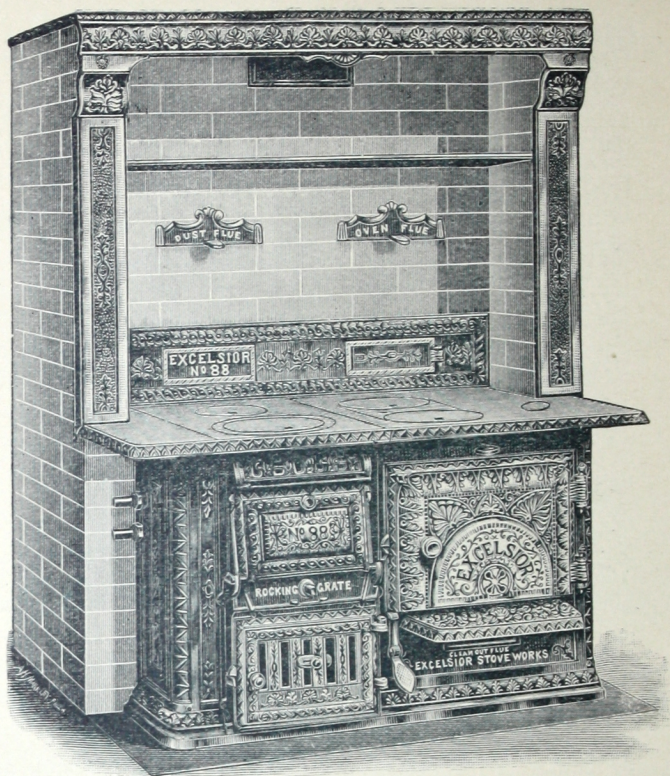
EXCELSIOR RANGE, Double Oven.

PATTERN OF 1890.

- No. 77—Between Jambs, 52 inches ; Length of Top, 60 inches ; Height, $24\frac{1}{4}$ inches ; Ovens, $16 \times 18\frac{1}{2}$ inches.
 No. 88—Between Jambs, $55\frac{1}{4}$ inches ; Length of Top, $63\frac{1}{4}$ inches ; Height, $25\frac{1}{4}$ inches ; Ovens, $17 \times 20\frac{3}{4}$ inches.

Because a thing is to be used in a kitchen, it does not necessarily follow that it must be ugly ; and the manufacturers of these ranges are quite content to lead in any movement to increase the attractiveness of the kitchen ; believing as they do that it is in many respects the most important room in the house. One of these ranges almost furnishes a kitchen, and the eye can never rest upon it without pleasure.

The next thought is, "How convenient !" Place your foot upon the oven door pedal, and the door flies open with the sudden pressure, so that a person approaching the range, carrying a pan with both hands, need not set the pan down in order to open the oven door. The simple movement of a lever agitates the fire thoroughly, or dumps it when desired. The front top plate over the fire may be entirely removed for broiling, as in the French ranges, or broiling may be done by putting a wire broiler through the large broiling door in the front of range. Open the dust-flue, and you may then remove all ashes with entire cleanliness and comfort, as the air current through the dust-flue carries all flying particles inward. Conveniently arranged dampers give complete control of combustion ; and fire may be carried over night with ease, and will then be ready at a few moments' notice for any demands upon it. Early breakfasts thus occasion no inconvenience.



EXCELSIOR RANGE, Single Oven.

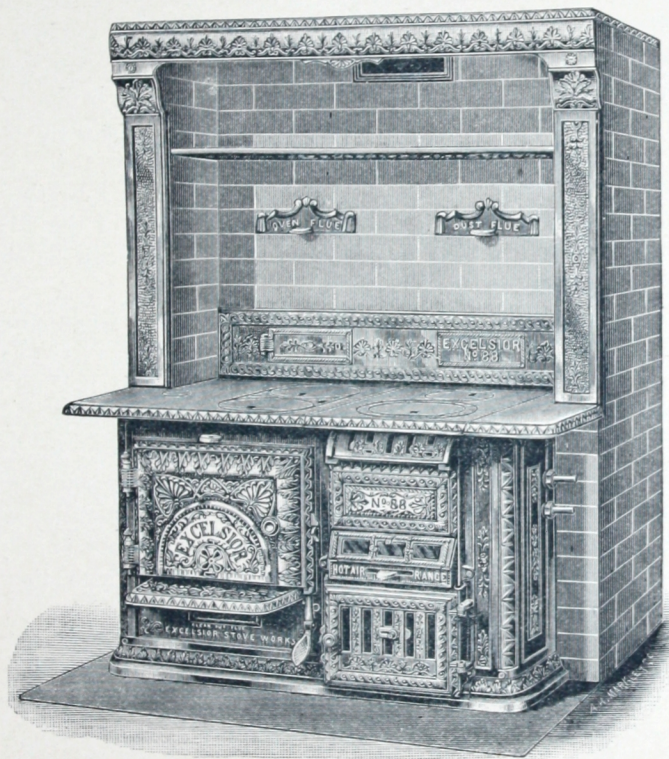
PATTERN OF 1890.

- No. 77—Between Jambs, 36 inches ; Length of Top, 44 inches ; Height, 24 $\frac{1}{4}$ inches ;
Oven, 16 x 18 $\frac{1}{2}$ inches.
No. 88—Between Jambs, 38 $\frac{1}{4}$ inches ; Length of Top, 46 $\frac{1}{2}$ inches ; Height, 25 $\frac{3}{4}$ inches ;
Oven, 17 x 20 $\frac{3}{4}$ inches.

The next thought is, "How durable!" Examine all its parts. How strong and well made they all are! Provision is everywhere made for the expansion which heat occasions, and tops will not crack by fire. Oven dampers and their handles are alike made of cast iron, and they cannot soon burn out. "What large ovens, too," the examiner will say. And just here another feature will be noticed—a little register wheel in the oven door panel. Through this, when opened, there passes into the oven a constant current of fresh air, which becomes warmed by contact with the heated lining of the oven door, and moves downward, inward and upward through the oven, making its escape finally into the range-flue and up the chimney.

Two objects are thus gained: A constant supply of pure fresh air is brought into contact with the roast or baking during the entire process of cooking, and any odors or impurities resulting from the chemical changes which take place during the operation are carried off into the flue. The result is to render the bread or the meat so cooked more palatable and nutri-

tious, and the loss in weight during the process is greatly diminished. Meat roasted in one of these ovens does not require basting. Tests recently made in the ovens of the "EXCELSIOR RANGE" showed that meats that would in ordinary ovens require frequent basting and a time allowance of 15 minutes to the pound, could in these ovens, with good draft and proper management, be evenly and thoroughly roasted, without basting, in a period averaging but 9 minutes to the pound.



EXCELSIOR HOT AIR RANGE,

PATTERN OF 1890.

- No. 77—Between Jambs, 36 inches: Length of Top, 44 inches; Height, $24\frac{1}{2}$ inches,
Oven, $16 \times 18\frac{1}{2}$ inches.
No. 88—Between Jambs, $38\frac{1}{4}$ inches; Length of Top, $46\frac{1}{2}$ inches; Height, $25\frac{3}{4}$ inches;
Oven, $17 \times 20\frac{3}{4}$ inches.

"And here is an 'EXCELSIOR RANGE' that does all this, and heats a room upstairs besides;" Yes, and what is more, it heats it *well*. No gas, no dust, and plenty of hot air. The air passages around the fire-pot are so large that as constant a volume of hot air is furnished by them as a 6-inch pipe will carry away. This is ample to heat an upstairs room 10 x 12 feet, with ordinary ceiling.

The "EXCELSIOR HOT AIR RANGE" has the added advantage of giving a cheerful view of the fire at the grate level, and of admitting the free use of the poker over the entire grate surface. The grate shakes; and when clinker accumulates, the centre of grate may be drawn out, when the clinker drops at once into the ash-pit.

Various attempts have been made to ventilate the ovens of cooking stoves and ranges through the oven door, without arranging for an exit into the flue. The effect of all such devices is simply to ventilate the oven *into the kitchen*, carrying *outwards*, through the upper passages of the door, all the odors and impurities generated in the oven. These fill the kitchen and sometimes penetrate the entire house, while the passages in the oven doors in time become clogged with deposits of a fatty substance, which is charred by heat, and which adheres so firmly to the linings that it is impossible to clean them, and they must always be uncleanly and unsightly. In the "EXCELSIOR RANGE" ovens all these volatile substances pass out into the chimney. Meats cooked and bread baked in the ventilated ovens of the "EXCELSIOR RANGES" will be found as near perfection in quality, as can be obtained by any means now known.

All these ranges give an ample supply of hot water when properly connected with a suitable circulating boiler. The water-backs have ample heating surface, and the grates are so admirably arranged that it is no trouble to keep a clear, hot fire. On all except the double oven ranges the water-backs are placed at the side of the fire, and the couplings pass out in front of the brick jambs, making it a simple and inexpensive matter to connect or disconnect the water-back and the boiler. Any of these ranges may be set with log boilers behind range, if desired. While such boilers do not supply so much hot water as a circulating boiler with water-back will furnish, they are used in some instances to economize room in the kitchen.

A word as to hot water circulation may not be out of place. Injudicious arrangements of boiler and water-back are often made even by experienced mechanics, who should know better. A few hints may enable an inexperienced person to trace out causes of trouble when a range does not furnish so much hot water as expected. Simple natural laws govern this matter, and where they are not observed success will not be obtained. If the proper supply of hot water is not obtained from one of these "EXCELSIOR RANGES" rest assured that it is not the range that is at fault.

A circulating boiler should be set *as near the range as possible*, and the bottom of the boiler should be not less than 28 inches above the floor, if the range is set on the floor level, and 32 inches if the range is set on two courses of brick, as many bricklayers prefer to set them. The hot water pipe should have a *steady ascent* from the water-back to the boiler. The cold water supply into the boiler should be carried through a circulating tube to *within 5 inches of the bottom* of the boiler. Some boilermakers make these tubes *too short*, which is a very frequent cause of trouble. A sediment cock, so placed as to *drain the water-back* as well as the boiler, is indispensable. For want of this water-backs are often clogged with mud, and cease to work at all.

Above all, the boiler should not be *too large*. There can be no greater error than to imagine that the larger the boiler the greater will be the supply of hot water. A certain amount of fire surface will heat just so much water in a given time, and *no more*. Usually $3\frac{1}{2}$ minutes to the gallon is a safe estimate for our ranges. It follows that the larger the boiler the longer the time required to heat it thoroughly. For most families, even large ones, a 30 gallon boiler, which can be thoroughly heated in an hour and three-quarters, is likely to be more satisfactory than a 52 gallon boiler, which will require over three hours to heat it thoroughly, and which, meanwhile, will furnish only lukewarm water. Persons often look only at the boiler, expecting to get a hot water supply in proportion to its size, without reflecting that to increase the size of the boiler beyond a certain limit merely defeats the very end that it was desired to attain.

If the conditions that have been herein indicated are carefully observed and the connecting pipes are free from all obstructions, it will surprise those who use them to see how rapidly these "EXCELSIOR RANGES" will supply hot water.

Here, then, are all the requisites of a first-class cooking apparatus for family use combined in the "EXCELSIOR RANGES:" Durability, convenience, economy, ease of management, a system of oven ventilation that is free from all objectionable features, a plentiful supply of hot water and a clean fire, always ready to meet any proper demands upon it. Added to these qualities is as much beauty of design and finish as is usually seen only upon handsome parlor stoves. Nickel knobs, nickel panels and nickel hinge-pins lend their brightness to the general effect to a degree sufficient to satisfy the most exacting taste.

No one thing that a builder can put into his houses will more surely serve to recommend them to purchasers than such ranges as these; nor can an owner put his money into any improvement upon his houses that will do more to secure and to retain good tenants than this, while for one's own home, every person who desires to please his wife or daughters can certainly do so by putting in an "EXCELSIOR RANGE" of the pattern here shown, for he will be giving them the *very best* that can be obtained; and what woman asks for more than that?

As there are older forms of the "EXCELSIOR RANGES" which we still manufacture at a somewhat lower price, and which do not embody all of the features of the latest pattern described in this pamphlet, be careful, if you want the latest style, to specify, in ordering of your dealer, the No. 77 or the No. 88, as the case may be, of the 1890 PATTERN, as you will thereby distinguish them from all earlier designs.

All of the best stove and range houses in Philadelphia, and many dealers in other cities, are prepared to supply these ranges and to give you an estimate upon them. If, however, from any cause, you should fail to get a satisfactory response, address the manufacturers, and they will at once put you into communication with dealers who will attend promptly to your wants.

Sometimes, when kitchens are small, and economy of space is, therefore, an object, it is found expedient to raise the circulating boiler, and place it in a horizontal position over the range itself, supporting it upon brackets secured to the range, thereby saving room that would otherwise be taken up by the boiler and stand. This style of range originated in the New England States some twenty-five years ago; and, as it possesses some advantages over the more common arrangement, it has of late been somewhat inquired for in this section.

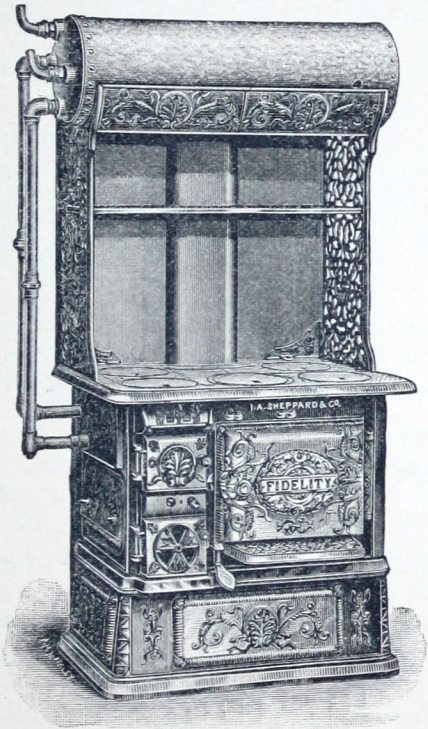
Any one who desires a range designed expressly for use in this manner, will find that the "FIDELITY RANGE," shown in the accompanying illustration, will serve the purpose better, and will be open to fewer practical objections in actual use, than any other range of this class. It is literally "*the latest and the best.*"

It is made in two sizes, 7 inch and 8 inch, with ovens on either right or left of fire, as desired; and it is adapted for use with boilers ranging in size from 34 x 10 to 36 x 12 inches. These boilers are made by the manufacturers of the range, and are unsurpassed in strength, each one being tested to a pressure of 150 pounds to the square inch. When it is remembered that the pressure upon locomotive boilers rarely exceeds 120 pounds to the square inch, a better idea of the strength of the boilers furnished with the "FIDELITY RANGES" will be gained. As the ordinary water pressure in the City of Philadelphia is only 28 pounds, it will readily be seen that these boilers possess a large reserve of strength above common requirements.

The ovens of the "FIDELITY" are larger than those of similar ranges now on the market, and they are supplied with oven door pedals and outside oven shelf. Having a front clean-out arrangement, they may be placed in a corner as conveniently as elsewhere. They have an end draft as well as front draft, thus ensuring a clear fire and an ample hot water supply. Among other distinctive features may be mentioned a dust-flue, large ash-pit, shaking grate or duplex grate, and five boiler holes on the top. The dampers can all be replaced without disturbing the top, and the whole range is as strongly made and as well finished as larger and more expensive goods.

The heated boiler is not placed, as in other ranges, where it will be directly opposite to the face of the person using the range, thereby occasioning discomfort; but it is elevated *as high as possible*, and is, furthermore, so shielded by an ornamental cast iron front, as to prevent any radiation of heat downward and forward from surface of boiler. In addition to this, the brackets which support the boiler are not made close, as in ordinary patterns, but of beautifully designed open work, which does not confine the heat that rises from the top of the range. The heat is further permitted to escape upward through an open space, left for this purpose between the boiler and the sheet iron back. The "FIDELITY" thus becomes the most comfortable range of its class, to work over, that has ever been offered to the public.

Summing up its advantages, it may be said of the "FIDELITY" that its first cost is low, as the services of a bricklayer are not required to set it ; that it takes up little room in the kitchen ; that it is economical in the use of fuel ; that it bakes quickly and evenly ; that it heats water very rapidly ; and that the plumbing connections are easily made and disconnected. The smoke pipe can be carried directly back into a flue behind the range, or upwards, behind the boiler, as shown in the illustration, and thence to a flue in any part of the room. Ranges of this class should always be set against a brick wall. They may be placed upon a brick hearth, if desired ; but all that is necessary to protect the floor upon which they stand is heavy sheet zinc or galvanized iron.



FIDELITY RANGE.

PATENTED APRIL 29, 1890.

With Oven on either Right or Left of Fire.

MEASUREMENTS.

	No. 7.	No. 8.
Oven.....	15½ x 15½ x 11 ins.	17 x 17 x 11½ ins.
Top.....	31½ x 22½ "	34½ x 24½ "
Height of Base.....	10½ "	10½ "
" of Range.....	18½ "	19 "
Total Height to Top of Range.....	29 "	29½ "
Dimensions of Brick Hearth, if used.....	22½ x 32 "	24½ x 35 "

Many persons, however, fancy a vertical boiler, while at the same time they do not wish to go to the expense of a brick-set range of the first-class. Such persons find in the "SAXON RANGE" an article that exactly meets their requirements. It combines, as far as is possible, the solidity and permanence of the heavy brick-set range with the convenience and economy of ranges of the portable form.

The castings are of unusual weight and strength, carefully proportioned to secure durability. The fire-box is ample, and is fitted with either shaking grate or duplex grate, as desired. A dust-flue is provided and an ample ash-pit. The arrangement of the oven flues is similar to that in the "EXCELSIOR RANGES," making the "SAXON" a quick and uniform baker. A large hot closet is a conspicuous feature, in which meats can be kept hot, plates warmed and bread set to rise. In the front is a broiling door, with check draft, and the range is surmounted by a handsome pipe shelf, in which is an additional check draft, thus insuring perfect control of the fire. It is of elaborate design, and is handsomely finished with nickel knobs and nickel panel.

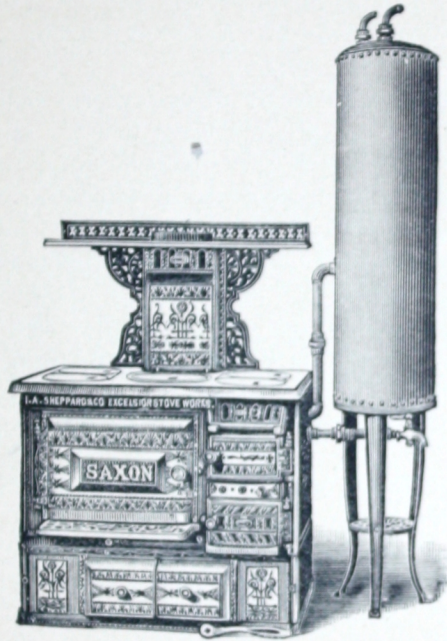
The "SAXON RANGE" has a special boiler stand, arranged for a vertical circulating boiler, ranging in size from 36 x 12 to 48 x 12 inches. The boiler is connected, by couplings specially fitted, with the water-back, and is supplied with a sediment cock. The services of a plumber are therefore only needed to make the house connections. These ranges, like the "FIDELITY," may be set in any part of the room, and the smoke flue reached by means of a smoke pipe carried directly upwards, and thence in any required direction, or the range may be placed against the chimney flue, and a hole cut through behind the range to receive the pipe, which is all the setting needed.

The "SAXON RANGE" is made either with 6-7 inch boiler holes or with 5-8 inch boiler holes in the top, as may be preferred. The 7 inch top has an expansion ring about the central cover, which admits of the use of a large kettle.

The "SAXON RANGE" may also be set back between the jambs of a fireplace and the pipe carried directly upwards through a flue board into the chimney. When this plan is pursued the water-back connections are made in front of the brick jamb, a special water-back being made to meet such cases.

SAXON RANGE.

PATENTED 1888.



WITH OVEN ON EITHER RIGHT OR LEFT OF FIRE.

No. 7 has 6 seven-inch Boiler Holes.

No. 8 " 5 eight-inch " "

The oven of the "SAXON RANGE," Nos. 7 and 8, measures 18 inches wide, 19½ inches deep, and 12 inches high; Boilers may be either 36 x 12 inches, 42 x 12 inches, or 48 x 12 inches, as desired, and are furnished either black or galvanized.

A space 50 inches wide, in any part of the kitchen, is amply sufficient to set one of these ranges together with the boiler.

The cut of "SAXON RANGE" above shown does not adequately display this range, which is very large and handsome, but the time within which it has been necessary to prepare this pamphlet did not admit of waiting until a larger and more satisfactory engraving could be made.

Having built your house and selected your range, the matter of heating will next engage your attention. With regard to this, permit us to say a few words.

If you intend to heat by hot air, it will pay you to get your dealer to estimate on the "SAXON HOT AIR FURNACE," a cut of which appears on the outside of cover.

It is not our purpose to resort to extravagant statement in order to induce you to buy this furnace. We leave that for others whose furnaces need such advocacy. It is a thing of frequent occurrence to see furnaces that are acknowledged by the trade generally to be defective in construction, deficient in durability and difficult to repair, so pushed into notoriety by persistent effort and unwarranted claims of superiority as to obtain preference by the uninformed over goods that are superior in all these respects.

We are satisfied simply to state with regard to the "SAXON HOT AIR FURNACE" what every one who has used them knows to be true, that it will do as much work with a given amount of fuel as any other furnace of the same price now on the market; that it is easily managed and free from constructive defects.

It will cost you less and give you better satisfaction than many more highly priced furnaces.

If you want a good furnace that will cost you still less than the "SAXON," the ten sizes of a cheaper grade, that we call the "EXCELSIOR HOT AIR FURNACES," will fully meet your requirements.

ISAAC A. SHEPPARD & Co.

N. E. Cor. Fourth St. and Montgomery Ave.

PHILADELPHIA.

S. W. Cor. Eastern Ave. and Chester St.

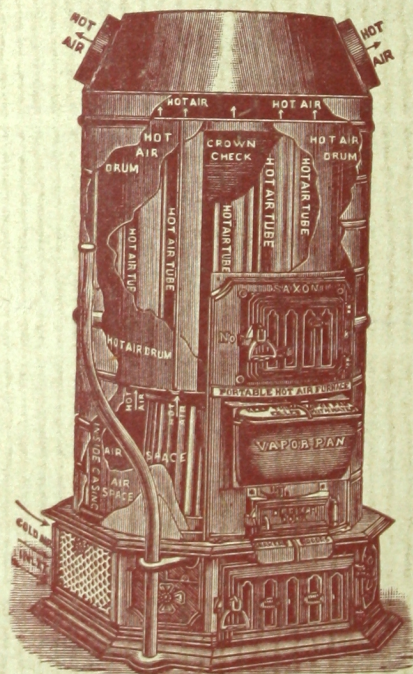
BALTIMORE.

MANUFACTURERS OF

"EXCELSIOR," "FIDELITY" AND "SAXON RANGES," "SAXON"
AND "EXCELSIOR" HOT AIR FURNACES, ETC.



"Hints about HEATING"



(See page 12)